

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	CREW GALLEY - DISHWASH	22	2	No
THREE OF FIVE UPPER SPRAY ARM FINAL RINSE NOZZLES WERE CLOGGED IN THE CONVEYOR DISHWASH MACHINE DURING ACTIVE USE.				
Corrected. Clogged nozzles have been replaced.				
2	DECK 4 GALLEY - COFFEE STATION PORT	19	0	No
THE BAG-IN-BOX MILK WAS FOUND STORED UPSIDE DOWN IN THE COUNTERTOP SERVING REFRIGERATOR WITH THE MILK SERVING SPOUT TIED INTO A KNOT.				
Corrected. Employee training now includes proper handling and storage of bag-in-box milk.				
3	DECK 4 GALLEY - DISHWASH	08	0	No
THE BACKFLOW PREVENTER INSTALLED AT THE FINAL RINSE MANIFOLD, ON THE TOP EXTERIOR, OF THE FLIGHT-TYPE DISHWASH MACHINE WAS LEAKING HEAVILY DURING ACTIVE USE OF THE MACHINE.				
Backflow preventer has been ordered and will be replaced as soon as it is received.				
4	DECK 4 GALLEY - DISHWASH	22	2	No
THE TWO LEFT SIDE, UPPER ARM FINAL RINSE SPRAY NOZZLES WERE CLOGGED DURING ACTIVE USE OF THE FLIGHT-TYPE CONVEYOR DISHWASH MACHINE. THIS ITEM WAS CORRECTED DURING THE INSPECTION.				
Corrected. This was corrected during inspection.				
5	DECK 4 GALLEY - DISHWASH	21	1	No
THE EXTERIOR EDGES WERE DAMAGED ON SOME OF THE LARGE SERVING TRAYS STORED CLEAN IN THE DISHWASH AREA. BROKEN PLASTIC WAS NOTED AND EXPOSED METAL UNDERLAYER, WHICH MADE THE TRAYS DIFFICULT TO CLEAN.				
All large serving trays have been inspected and trays with damaged edges have been discarded.				
6	DECK 3 GALLEY - BAKERY	20	0	No
RAISED FABRIC FIBERS WERE NOTED PROTRUDING FROM THE SURFACE OF THE DOUGH SHEETER BELT.				
Raised fabric fibers have been trimmed and further monitoring in place should the dough sheeter belt require replacement in the near future. Quotation for new dough sheeter is also being sourced.				
7	FOOD SERVICE GENERAL	16	0	Yes
THE SHIP'S TIME CONTROL PLAN POSTED IN THE GALLEY WAS NOT CLEARLY A PLAN INDICATING THE FOODS UNDER TIME AS A CONTROL, THE TIME OF SERVICE, OR THE FOODS MONITORED ON TEMPERATURE.				
Time control plan has been revised to indicate the foods being prepared are under time as a control, to be discarded at conclusion of meal service not to exceed four hours. Other foods in under-counter refrigerators are monitored on temperature.				
8	FOOD SERVICE GENERAL	17	0	No
THE WRITTEN DOCUMENTATION FROM THE SUPPLIER OF FROZEN SALMON FOR USE IN SUSHI DID NOT SPECIFY THE ACTUAL FREEZING TEMPERATURE OR TIME TO WHICH THE SALMON WAS SUBJECTED.				
Sushi supplier has been contacted to re-issue statement specifying the actual freezing temperature or time to which the sushi salmon was subjected.				
9	DECK 3 GALLEY - DISHWASH	22	2	No
THE FINAL RINSE GAUGE ON THE IN-USE CONVEYOR GLASSWASH MACHINE REGISTERED OVER 220 °F. THE SPRAY NOZZLES WERE WORKING CORRECTLY AND THERE WAS NO LIVE STEAM NOTED, INDICATING THERE WAS A PROBLEM WITH THE GAUGE.				
Final rinse gauge on glasswash has been replaced.				
10	DECK 3 GALLEY - DISHWASH	22	2	No
DURING ACTIVE USE, THE FINAL RINSE THERMOMETER GAUGE ON THE FLIGHT-TYPE CONVEYOR DISHWASH MACHINE REGISTERED WELL ABOVE 220 °F. ALL SPRAY NOZZLES WERE WORKING CORRECTLY AND THERE WAS NO LIVE STEAM NOTED DURING OPERATION, INDICATING THERE WAS A PROBLEM WITH THE GAUGE.				
Final rinse gauge on dishwash has been replaced.				
11	PROVISIONS - FISH WALK-IN FREEZER	21	1	No
THE AFT EVAPORATIVE CONDENSER CONDENSATE DRAIN PAN INSIDE THE FISH FREEZER WAS NOT DRAINING PROPERLY. WATER HAD ACCUMULATED AND FROZEN TO A BLOCK OF ICE OVER 4 INCHES THICK OVER THE TOP EDGE OF THE PAN AND DOWN TO THE DECK BELOW.				

Ice block has been removed from drain pan and deck below. Heating element has been ordered to replace defective heating element.

12 **DECK 3 GALLEY - DISHWASH**

22

2

No

THE FINAL RINSE UPPER SPRAY ARM IN THE CONVEYOR FLIGHT-TYPE DISHWASH MACHINE WAS ENCRUSTED WITH MINERAL DEPOSITS AND SCALE. THE FINAL RINSE SPRAY ARM ON THE CONVEYOR GLASSWASH MACHINE HAD A BUILD-UP OF MINERAL DEPOSITS AND SCALE, BEYOND ONE DAY'S ACCUMULATION.

Mineral deposits and scale have been removed from final rinse spray arms in both dishwash and glasswash machines. Inspection of this buildup has been emphasized on routine maintenance.

13 **MAIN POOL BAR - PANTRY**

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No

LOOSE AND PEELING SEALANT WAS NOTED THROUGHOUT THE INTERIOR OF THE LOWER ICE BIN WHERE IT JOINS THE ICE CUBER ABOVE. SOME OF THE SEALANT WAS HANGING DOWN NEAR CONTACT WITH ICE IN THE BIN.

Corrected. Loose and peeling sealant has been removed and interior of ice cuber has been resealed.

14 **CAFÉ LATITUDE - DECK 5**

21

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No

THE BACK BAR UNDERCOUNTER INTERIORS HAD HOLES AND LARGE GAPS WHEREVER PIPING OR WIRING PENETRATED THE PANELS.

Holes and gaps have been sealed at the under counter interiors of the back bar.

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NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
15	CAFÉ LATITUDE - DECK 5	36	0	No
THE LIGHTS IN THE DECKHEAD OVER THE BACK BAR COUNTER WERE NOT SHIELDED OR SHATTER-RESISTANT BULBS. Light shields have been ordered and awaiting delivery.				
16	WINDJAMMER - DISHWASH AREA	26	0	Yes
ONE PREVIOUSLY CLEANED SUSHI TEA CUP WAS SOILED WITH WHAT APPEARED TO BE LIPSTICK AND STORED AS CLEAN. Closer monitoring and sorting of soiled dishes including pre-soaking of heavily soiled items, are included in employee training.				
17	WINDJAMMER - POTWASH	22	2	No
THE WASH CYCLE PRESSURE GAUGE ON THE MECHANICAL POTWASH WAS MISSING THE GLASS/PLASTIC PROTECTIVE COVER. Wash cycle pressure gauge has been ordered to replace defective unit missing glass cover.				
18	SORRENTO'S PIZZERIA	26	0	Yes
A SMALL AMOUNT OF FOOD DEBRIS WAS NOTED IN THE PREVIOUSLY CLEANED PIZZA OVEN. THE PIZZA OVEN HAD BEEN CLEANED THE PREVIOUS EVENING. Thorough equipment cleaning procedures are being monitored and included in employee training. Daily inspection will ensure compliance of procedures.				
19	SORRENTO'S PIZZERIA	27	0	No
THE EXHAUST HOOD VENTILATION DRIP TRAY WAS DIRTY. Thorough equipment cleaning procedures are being monitored and included in employee training. Daily inspection will ensure compliance of procedures.				
20	SORRENTO'S PIZZERIA	33	0	No
EXCESSIVE SEALANT WAS NOTED ON THE BULKHEAD BEHIND THE EXHAUST HOOD VENTILATION DRIP TRAY. Excessive sealant on bulkhead has been removed.				
21	SORRENTO'S BAR	26	0	Yes
TWO PREVIOUSLY CLEANED RACKS OF BAR GLASSES WERE SOILED WITH WHAT APPEARED TO BE SOAP RESIDUE AND STORED ON THE CLEAN STORAGE RACK. Thorough equipment cleaning procedures are being monitored and included in employee training. Daily inspection will ensure compliance of procedures. Final rinse temperatures are being monitored and logged.				
22	SORRENTO'S BAR	33	0	No
EXCESS WATER WAS NOTED ON THE DECK INSIDE THE ENTRANCE TO THE FOOD PREPARATION AREA. Corrected. Employees have been reminded to completely shut off under-sink water tap when finished.				
23	POTABLE WATER	07	0	Yes
THERE DID NOT APPEAR TO BE A REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTER ON THE OVERBOARD HIGH SALINE DISCHARGE LINE. ACCORDING TO SHIP'S ENGINEER, ONLY NON-RETURN VALVES ARE ON EACH EVAPORATOR PRODUCTION LINE. This will be corrected and is being addressed with Iain Hay, FPHO at our Head Office in Miami				
24	POTABLE WATER	08	0	No
ALTHOUGH ANNUAL TESTING WAS DONE ON THE REDUCED PRESSUSRE ASSEMBLY BACKFLOW PREVENTION DEVICES ON 07/05/2003, THERE WAS NO RECORD OF THE PRESSURE DIFFERENTIALS, DUE TO A DEFECT IN THE TESTING EQUIPMENT. THERE IS NO INDICATION THAT FOLLOW-UP TESTING OF THE REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTERS WAS DONE WITH PROPERLY FUNCTIONING TEST KIT. A new test kit was ordered (PO# 10012052) and has been received (05/21)				
25	POOLS AND SPAS	09	3	Yes
THE AFT SWIMMING POOL HALOGEN RESIDUAL WAS MEASURED AT 0.35-PPM CHLORINE. THE POOL WAS IN ACTIVE USE AT THE TIME THE MEASUREMENTS WERE TAKEN. ACCORDING TO SHIPBOARD PERSONNEL, THE CHLORINE DOSING PUMP MAY BE DEFECTIVE. The chlorine dosing pump controller was out of order and was replaced with new part. The chlorine-dosing pump is now working correctly.				
26	POOLS AND SPAS	10	0	No
ALTHOUGH SAMPLES OF WHIRLPOOL SPA FILTER MEDIUM IS BEING DONE MONTHLY THE CHECK FOR EXCESSIVE ORGANIC MATERIAL, THE SAMPLES TAKEN ARE NOT CORE SAMPLES.				

The responsible employees were instructed to take core samples according to maker's instruction. Better supervision excercised.

27 CORRECTIVE ACTION STATEMENT

* 0 No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: MONARCH OF THE SEAS - CAS - 05/11/2004.